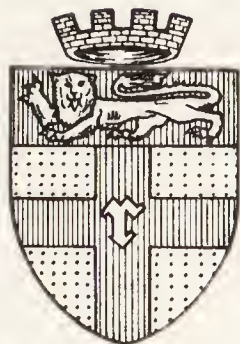


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**A N N U A L       R E P O R T**

of the

**M E D I C A L       O F F I C E R       O F       H E A L T H**

of the

**P O R T       O F       R O C H E S T E R**

**1968**



# CITY OF ROCHESTER



## A N N U A L      R E P O R T


of the

M E D I C A L      O F F I C E R      O F      H E A L T H

of the

P O R T      O F      R O C H E S T E R

1968



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# PORT OF ROCHESTER

## ANNUAL REPORT OF THE PORT MEDICAL OFFICER FOR 1968

### Members of the Port Health Committee 1968/69

*Chairman* - Councillor J.H.L. Morgan

*Vice-Chairman* - Councillor Mrs. M.A. Ashurst

The Mayor, Councillor C.W. Frid, J.P., C.C.

The Deputy Mayor, Councillor L.E.D. Darley.

Alderman J.D. May, J.P.

Alderman H. Wilson, J.P.

Alderman F. Corry

Councillor N.A. Corry

Councillor E.W. Baker

Councillor K.C. Pilcher

Councillor J.L. Brewster

Councillor G.T. Brown

Councillor S.B. Self

Councillor M. Warren







## AREA OF JURISDICTION

From Hawkwood (between Snodland and Aylesford) to Colemouth Creek, including all creeks, civilian docks and land up to the high water mark in the area between these two points - a distance of some 18 miles.

## RIPARIAN AUTHORITIES WITHIN THE PORT OF ROCHESTER

Rochester Municipal Borough  
Chatham Municipal Borough  
Gillingham Municipal Borough  
Malling Rural District  
Strood Rural District  
Swale Rural District



PORT HEALTH DEPARTMENT,  
DENMARK HOUSE,  
70, MAIDSTONE ROAD,  
ROCHESTER.

Telephone: MEDWAY 46121

TO THE MAYOR, ALDERMEN AND COUNCILLORS OF THE ROCHESTER PORT HEALTH AUTHORITY

Your Worship, Ladies and Gentlemen,

I have the honour to submit my Annual Report for 1968 on the Port of Rochester.

The Report follows the requirements of the Minister of Health as laid down in Form Port 20 and, dating from 1955 a comprehensive Report is required quinquennially only. In the intermediate years the information required by Sections I., V., VI., VIII., XIV., XV., XVI., need not be repeated unless changes have occurred during the year covered by the Report, then only the changes need be mentioned, otherwise "No Change" is entered in the appropriate Sections.

Under existing legislation the estuary of the River Medway and for two miles up river, to include the Isle of Grain Oil Tanker Terminal, is controlled by the Port of London and all ships entering the Port of Rochester must of necessity pass through the Health Control of the Port of London. The Maritime Declaration of Health is checked and verified at the point of entry (Garrison Point) and is retained on board until the vessel arrives in the Port of Rochester, and then collected by the Boarding Officer.

During the year 1,727 vessels with 716,756 total net tonnage entered the Port compared to 1,625 vessels and total net tonnage of 721,134 in 1967. However, the overall increase in foreign vessels arriving in the Port over the past five years was 41% but the number of coastal vessels continued to decrease, partly because of a decline in the coal trade.

Some difficulty was experienced in the manning of the launch during the year. This was occasioned by the sudden death of the Boatman in May and it was not easy to obtain a suitably skilled man to replace him. However, a successor was appointed in July, but in October he died. From then the launch was manned, as a temporary measure, by an efficient but retired Boatman, who was prepared to work part time only, consequently the work of the Port Health Inspector was curtailed where inspection of ships at the buoys was concerned.

In conclusion I record my thanks to those who have aided in the compilation of this Report and to the Chairman and Committee for their continued interest and support in the work of the Port Health Department.

I have the honour to be,

Your obedient Servant,

L. F. McWILLIAMS,

Port Medical Officer.





# I. STAFF

TABLE A

Name of Officer	Nature of Appointment	Appointment	Qualifications	Any Other Appointments Held
L.F. McWilliams, M.C.	Port Medical Officer	17.4.1959	M.B., B.Ch., D.P.H.	Medical Officer of Health - City of Rochester; Borough of Chatham; Strood R.D.; Medical Referee, Medway Crematorium.
R.G. Brennen	Deputy Port Medical Officer	17.3.1952 Resigned 31.12.1968	M.B., B.Ch., D.P.H.	Deputy Medical Officer of Health - City of Rochester; Borough of Chatham; Strood R.D.; Assistant County Medical Officer; Deputy Medical Referee, Medway Crematorium.
Lt. Cmdr. W. Jones M.B.E., R.N.	Port Health Inspector	1.1.1968	C.S.I.E.J.B., C.M.I.	
R.S. Lane	Part Time Deputy Port Health Inspector	1.1.1961	C.S.I.E.J.B., C.M.I.	Senior Public Health Inspector, City of Rochester.

Medical Officer of Health, 70, Maidstone Road, Rochester. Tel: Medway 46121

# II. AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR:

TABLE B

Ships from	Number	Tonnage	Number Boarded		Number of ships reported as having, or having had during the voyage, infectious disease on board.
			By the Port Medical Officer	By the Port Health Inspector	
Foreign Ports	1,443	607,221	2	656	Nil
Coastwise	284	109,535		201	Nil
Total	1,727	716,756	2	857	Nil

The increase in the number of foreign ships using the Port continues.

YEAR	SHIPS FROM FOREIGN PORTS	COASTWISE	TOTAL TONNAGE
1961	868	459	665,810
1962	882	430	624,205
1963	937	405	667,840
1964	1,021	352	647,903
1965	1,099	350	681,960
1966	1,075	395	749,632
1967	1,265	360	721,134
1968	1,443	284	716,756

### III. CHARACTER OF SHIPPING AND TRADE DURING THE YEAR.

TABLE C

(a) PASSENGER TRAFFIC. Nil

(b) CARGO TRAFFIC.

Principal IMPORTS - Argicultural and Horticultural Produce, various tinned foods, beers, wines, spirits, machinery, fertilizers, china clay, wood pulp, timber, oil, coal and maize starch, ballast, paper and plastic.

Principal EXPORTS - Cement, bitumen, diesel and gas oils, scrap iron, scrap paper, machinery and general cargoes.

(c) PRINCIPAL PORTS FROM WHICH SHIPS ARRIVE.

Foreign - Antwerp, Archangel, Boulogne, Bremen, Clarke City, Dieppe, Dordrecht, Dunkirk, Frankfurt, Gdansk, Groningen, Hango, Hamburg, Hammina, Helsinki, Kalinnagrad, Kemi, Kooga Zaan, Kos, Kotka, Kragero, Las Palmas, Leixoes, Maasluis, Mannheim, Miranda, Mansteras, Oulu, Ostend, Puerto, Rhine Ports, Rotterdam, Sandarne, Sande, Sandviken, Stettin, Sumdsvald, Tenerife, Yacobstad, Zaandam.

Coast - Arbroath, Belfast, Blyth, Charleston, Goole, Hartlepool, Montrose, Newburgh, Newlyn, Par, Plymouth, St. Valery.

### IV. INLAND BARGE TRAFFIC.

Not applicable to this Port.

### V. WATER SUPPLY.

1. (a) FOR THE PORT. No change.

(b) FOR SHIPPING. Additional filling hydrants have been fitted on the terminal oil jetty at Oakham Ness and also on the coaling jetty at the new Power Station, Kingsnorth.



2. REPORTS OF TESTS FOR CONTAMINATION.

26 samples of the Chatham and District water supply and 23 samples of the Strood water supply were taken for bacteriological examination.

All samples showed satisfactory results.

In addition 14 samples of drinking water were taken from ships' tanks, 20 samples from filling points and 35 samples from the water boats.

Classification of results.

Water boats	31 samples Class 1 4 samples Class 4
Filling points	20 samples Class 1
Ships tanks	11 samples Class 1 2 samples Class 2 1 sample Class 4

In all cases of Class 3 and 4, the ship's Master was informed of the contamination and arrangements made for fresh water tanks to be cleansed and super-chlorinated. Repeat samples were taken whenever possible.

The following classification is used:-

		COLIFORM COUNT PER 100 ml.	BAC. COLI. COUNT PER 100 ml.
Class 1	Excellent	0	0
Class 2	Satisfactory	1-3	0
Class 3	Suspicious	4-10	0
Class 4	Unsatisfactory	Greater than 10	0 or more

3. PRECAUTIONS AGAINST CONTAMINATION OF HYDRANTS AND HOSEPIPES.

No change.

4. NUMBER AND SANITARY CONDITION OF WATER BOATS, AND POWERS OF CONTROL BY THE AUTHORITY.

There are two Water boats - Robin III and IV and the powers of control by the Authority have not changed.

VI. PUBLIC HEALTH (SHIPS) REGULATIONS, 1966.

1. LIST OF INFECTED AREAS.

No change.

2. RADIO MESSAGES.

No change.

3. NOTIFICATIONS OTHERWISE THAN BY RADIO.

No change.



4. MOORING STATIONS.

No change.

5. ARRANGEMENTS FOR: -

(a) Hospital accommodation for infectious diseases (other than smallpox).

No change.

(b) Surveillance and follow up of contacts.

No change.

(c) Cleansing and disinfection.

No change.

**VII. SMALLPOX.**

1. Hospital to which smallpox cases are sent: -

Long Reach Hospital, Dartford. Tel: Dartford 23231.

2. Transport of smallpox cases to hospital.

This is provided by the Greater London Council Ambulance Service.

Tel: Waterloo 3311.

Application is made by telephone and written confirmation sent to the County Medical Officer, County Hall, London.

3. Consultants Available.

Dr. E. O'Sullivan, Joyce Green, Dartford. Tel: Dartford 23231.

Dr. E.H. Brown, Hither Green Hospital, Hither Green Lane, S.E. 13.

Tel: Hither Green 3481.

4. Laboratory Diagnosis Facilities.

Specimens for laboratory diagnosis would be sent to the Virus Reference Laboratory, Colindale Avenue, Colindale, London N.W. 9.

Tel: Colindale 7041.

**VIII. VENEREAL DISEASE.**

No change.

# IX. CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS.

TABLE D

Category	Disease	Number of cases during the year		Number of Ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports . . .	Nil	Nil	Nil	Nil
Cases which have occurred on ships from foreign ports but have been disposed of before arrival	Nil	Nil	Nil	Nil
Cases landed from other ships . . . . .	Nil	Nil	Nil	Nil

## X. OBSERVATIONS ON THE OCCURRENCE OF MALARIA IN SHIPS.

The bulk of the shipping is from Scandinavian, Netherlands and German Ports and to a lesser extent from North American Ports. Tankers from Venezuela are loaded there at Jetties extending well out into the sea, thus malarial carrying mosquitoes constitute little hazard to the crews, and there have been no cases aboard ships entering the Port of Rochester during the year.

## XI. MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED FOR PLAGUE.

No infected or suspected vessels have arrived during the year.

## XII. MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS.

### (1) PROCEDURE FOR INSPECTION OF SHIPS FOR RATS.

Deratting or Deratting Exemption Certificates are examined as a routine and further course of action is determined as a result of such inspection. When inspecting crew's quarters etc., a general inquiry is usually enough to discover the presence of rats on board, some seamen complain very readily if they know of rats on board the ship.

Cargo workers are a good source of information. The trade on which the vessel has been engaged since her last Deratting, or Deratting Exemption Certificate, was issued is an important factor in determining what further inspection should be carried out. Cargoes of wood pulp have little attraction for rats and vessels engaged constantly in this trade are not often infested; if rats are found they are generally confined to a peak or store room and are not distributed throughout the ship.

On the other hand a ship that has been employed for some time in carrying grain, or has carried out a long trip with such a cargo merits further investigation, particularly if her Deratting Certificate is nearing its expiratory date.

### (2) BACTERIOLOGICAL OR PATHOLOGICAL EXAMINATION OF RODENTS.

There is no rodent operator permanently on Port work but, in cases when it is deemed necessary, the shore rodent operator is employed in order to obtain specimens of rats for bacteriological examination.



(3) DERATTING OF SHIPS.

Deratting Exemption Certificates are issued by the Port of Rochester but for the issue of International Deratting Certificates an arrangement exists under Article 4 of the Port Health Regulations, 1933, whereby the local Port Health Inspector carries out the inspection and forwards the report to the London Port Health Authority for issue of the certificate. However, this arrangement will cease on 28th February, 1969, as the Port of Rochester has been designated for the issue of Deratting Certificates with effect from 1st March, 1969. In cases where fumigation is unnecessary deratting is carried out by means of poisons, traps and sulphur.

When inspecting a vessel for the issue of a certificate in accordance with Article 52 of the International Sanitary Regulations the inspection is carried out as required by the regulations governing the issue of such a certificate. The whole vessel from peaks, hold and engine room to chart and wireless rooms is inspected and report is made on harbourage, specifying the particular harbourage found in each compartment.

(4) RAT-PROOFING OF SHIPS.

There are no vessels, other than naval vessels and motor barges, built in the Port and measures are confined to dealing with existing rat-proofing which has suffered damage in service.

Inspection continues to show that effective rat-proofing of new construction is of major importance and harbourages are now practically eliminated. With the very high standard of hygiene on board ships, absence of food scraps and waste water, it is increasingly difficult for any rat population to survive.

TABLE E

RODENTS DESTROYED DURING THE YEAR IN SHIPS FROM FOREIGN PORTS

CATEGORY								NUMBER
Black rats	...	...	...	...	...	...	...	Nil
Brown rats	...	...	...	...	...	...	...	Nil
Species not known	...	...	...	...	...	...	...	Nil
Sent for examination	...	...	...	...	...	...	...	Nil
Infected with Plague	...	...	...	...	...	...	...	Nil

TABLE F

DERATTING CERTIFICATES AND DERATTING EXEMPTION CERTIFICATES ISSUED DURING THE YEAR FOR SHIPS FROM FOREIGN PORTS

No. of Deratting Certificates issued.					No. of Deratting Exemption Certificates Issued	Total Certificates Issued
After Fumigation with		After Trapping	After Poisoning	Total		
HCN	Other fumigant (state method)					
Nil	Nil	Nil	Nil	Nil	42	42

17 Deratting Exemption Certificates were also issued to British Coastwise vessels making occasional trips to Continental Ports.

### XIII. INSPECTION OF SHIPS FOR NUISANCES.

TABLE G  
INSPECTIONS AND NOTICES

Nature and number of Inspections	Notices served		Results of Notices
	Statutory Notices	Other Notices	
British Vessels 121	Nil	27	24 complied
Foreign Vessels 552	1	8	9 complied
River Craft 40	Nil	4	3 complied

### SUMMARY OF DEFECTS AND NUISANCES FOUND ON VESSELS.

		FOUND	REMEDIED
Accommodation	Seating defective	2	1
	Choked scuppers	3	2
	Leaking decks	1	1
	Condensation	2	2
	Defective stoves	2	1
	Neglected paintwork	2	2
W.C.'s	Water closet defective	1	1
	Water closet stained and choked	2	2
	Water closet inadequate flush	1	1
Washrooms	Defective flooring	1	1
Galleys	Neglected paintwork	3	3
	Choked scuppers	2	2
	Defective flooring	2	1
Provision Storeroom	Neglected paintwork	1	1
	Defective food lockers	2	2
	Infestation (beetle)	1	1
	Defective flooring	1	1
Miscellaneous	Misuse of crew space	1	1
	Collection of refuse on deck	2	2
	Contaminated fresh water tanks	3	3
	Excessive emission of smoke	4	4
		<u>39</u>	<u>35</u>

### CLEAN AIR ACT, 1956.

One vessel contravened Section 1 of the Clean Air Act in November, 1967 and information was laid against the Master. As a result of the prosecution heard on 22nd March, 1968, the defendants were fined £50 in respect of each of the two offences and ordered to pay the Council's cost of £7. 7s. 0d.

### XIV. PUBLIC HEALTH (SHELLFISH) REGULATIONS, 1934.

No change.



# **XV. MEDICAL INSPECTION OF ALLIENS.**

Rochester is not an approved Port for the landing of aliens.

# **XVI. MISCELLANEOUS.**

ARRANGEMENTS FOR THE BURIAL ON SHORE OF PERSONS WHO HAVE DIED ON BOARD SHIP FROM AN INFECTIOUS DISEASE.

No change.

CASES OF SICKNESS ON BOARD VESSELS ARRIVING IN THE PORT.

Scabies	1
Gonorrhoea	6

VACCINATION.

21 members of crews were re-vaccinated against smallpox as their International Certificates were out of date.

## **FOOD INSPECTION.**

Public Health (Imported Food) Regulations, 1968.

Of the 1,727 cargoes entering the Port 242 were entirely of foodstuffs viz:-

Fresh Vegetables	8	Potatoes	21	Rice	12
Maize Starch	105	Glucose	24	Wines	49
Tomatoes	6	Onions	5	Oranges	1
Flour	3	Tomato Puree	3	Carrots	1
		Milk Tinned	1	Milk Powder	3

In addition there were 125 General/Food cargoes containing various quantities of the following:-

Chicken	)	Eggs	Preserves
Fruit	)	Dehydrated Vegetables	Wines
Luncheon Meat	)	Fresh Vegetables	Confectionery
Ham	) Tinned	Quick Frozen Vegetables	Tomato Puree
Milk	)	Cheese	Pork Loins
Tongue	)	Fruit	Pork Shoulders
Beer	)	Honey	Tinned Duck
Kidneys	)	Jam	Frozen Prawns
Butter		Pickled Gherkins	Champagne
		Tinned Apple	Chocolate

Food condemned and destroyed totalling 19 Tons 7cwts. 0 qr. 20½ lbs.

TONS	CWT.	QRS.	LBS.	
		2	2	Tomato Puree
		2	0	Pork Luncheon Meat
		1	8	Baby Beetroot (Tins)
	3	1	12	Gherkins (Bottle & Tinned)
	1	1	5	Tinned Evaporated Milk
	2	3	10	Gooseberries in Syrup
	6	3	7	Tinned Peaches

TONS	CWT.	QRS.	LBS.	
	4	3	2	Chocolate Mix Powder
	2	1	2	Edam Cheese
14	11	0	0	Potatoes
		2	10	Dehydrated Onions
	6	1	13	Greengages in Syrup
	1	0	3½	Butter
		2	0	Vegetable Ghee
			2½	Red Peppers
		1	10	Peeled Tomatoes (Canned)
	3	0	0	Fruit Pulp (Barrel)
	2	1	8	Tomato Paste
	12	0	8	Apricot Pulp
	3	0	0	Blackberry Pulp
			5½	Cheese Crispies
	9	3	6	Dehydrated Onion Rings
	3	2	0	Kibbled Onion
		2	0	Turnip Flakes
		2	0	White Cabbage
			10	Red Cherries in Syrup
	4	0	0	Cauliflower in Brine
	18	0	0	Blackcurrant Fruit Pulp
	2	3	8	Tartaric Acid
	1	0	0	Flaked Peanuts
	3	0	0	Fruit Pulp
		2	0	Confectionery
		2	0	Raspberry Syrup

#### SAMPLING OF FOOD CARGOES: (1) Chemical Analysis

Increasing attention has been given to sampling a wide range of imported foods, the majority of the samples being submitted to the Public Analyst for chemical examination and pesticide residue levels and the following were satisfactory.

	NO. OF SAMPLES		NO. OF SAMPLES
Chow Chow in Syrup (Chinese)	1	Cocktail Sausages	1 *
Oranges (Greek)	1	Frankfurters	2
Preserved Stem Ginger in Syrup		Buckling Fillets	1 *
(Chinese)	1	Herring Fillets	1 *
C.C. Mel Chocolate Drink	1	Ye Olde Oak Lard	1
Tomato Paste (Hungarian)	3	Maid Butter	1
Coffee Bussink	1	Anchovy Fillets (Portuguese)	1
Ordinary Bussink	1	Gooseberries in Syrup	1
Honey Bussink	1	Tinned Apple Sauce	1
White Asparagus (Chinese)	1	Chocolate Creams	1
Argentine Tea	4	Flaked Nuts	2
Tomato Juice (Hungarian)	2	Plums	1
Pure Vegetable Ghee	1	Strawberries in Syrup	1
Edam Cheese	1	Red Cherries in Syrup	1
Gouda Cheese	1	Chicken Fillets	1
Tomato Paste	3	Braised Pork Kidneys	1
Rice	1	Chocolate Figures	2
Fresh Carrots	1	Ham Fillets	1 *
Tomato Juice	2	Pure Honey	1



	NO. OF SAMPLES		NO. OF SAMPLES
Pork Stuffed Paprika	1	Blackcurrant Pulp	1
Braised Kidneys	1	Meat Balls in Gravy	1 *
Plum Pulp	2		

\* Satisfactory as to content but incorrectly labelled.

Cocktail Sausages	1	Ham Fillets	1
Buckling Fillets	1	Meat Balls	
Herring Fillets	1	in Gravy	1

Letters were sent to the respective merchants drawing their attention to this defect.

Not up to Standard

Canned Tomato Juice (Hungarian) 5

#### **Canned Tomato Juice.**

A number of cans of Tomato Juice (Hungarian) were submitted to the Public Analyst for examination.

Cans with the Code No. 79K48-085 were reported as satisfactory with a Howard Mould count of 18%.

On a third can with the Code No. 79K54-085 the Howard Mould count was 43%, but the Tomato Juice tasted mouldy. Whilst the tests on one or more cans are probably not sufficient to judge the quality of the whole consignment the Public Analyst suggested that the attention of the Importers be drawn to the results of the examination.

A follow-up examination was carried out in which four tins of different marks were submitted.

The Public Analyst reported that the Howard Mould counts were 24%, 30%, 24%, and 20% respectively; the samples were free from toxic metals, arsenic and sulphite preservatives. In all samples the taste was poor due to partial removal of the lacquer inside the cans.

This information was sent to the Importers who replied that they had immediately submitted full details to the Manufacturers in Hungary emphasising that immediate action be taken to ensure that any future consignment would be up to the usual high standard. No further consignments have been received in the Port.

#### **(2) Bacteriological Examination.**

The following samples were submitted for bacteriological examination:-

SAMPLES		RESULTS
Dutch whole hen egg powder	4	Salmonella organisms not isolated.
Sliced braised kidneys	3	No bacterial growth.
Kibbled bone	4	Bacillus Anthracis not isolated.

#### **Crushed Bone.**

Following information received regarding the occurrence of several cases of human cutaneous anthrax connected with bones which are processed to produce gelatine, a number of samples from cargoes received in the Port were taken for bacteriological examination for the presence of Bacillus Anthracis but in no case was Bacillus Anthracis isolated.



The crushed bone is of Austrian origin and each cargo is accompanied by health certificates giving details of the truck number, amounts carried and stating the factory where the trucks are loaded. Each certificate is signed and stamped by the Veterinary Officer.

The health certificate states that the bones have been treated as follows:-

1. After cold rendering the product was given a treatment in hot water at 95°C. for eight minutes, the maximum size of the bone was  $\frac{1}{2}$ " and during treatment was well agitated.
2. After leaving the hot water vessel the product was dried with applied air between 500°C. and 600°C. for a period of two to three hours.
3. After treatment every precaution was taken to prevent re-infection of the sterilized product.
4. Before the sterilized product was loaded into the railway waggon for conveyance to the port of shipment to England, the said waggon was disinfected with a solution equal in disinfective efficiency to a 5% solution of standard phenol.

In view of the certified treatment of the crushed bone samples are no longer submitted for bacteriological examination.

L. F. McWILLIAMS,

*Port Medical Officer.*





